

SURVEILLANCE INSPECTIONS

- **Purpose**
- **Terminology**
- **Procedures**
- **Prior to shipment inspections**
- **Salvage inspection**

Purpose

- **Determine suitability for continued storage, shipment, issue, sale and consumption**

TERMINOLOGY

- **ITD - Inspection Test Date**
 - **Used for semi-perishables**
 - **NOT an expiration date**
 - **Annotated on individual cases**
 - **Used to “trigger” further inspection of the product**

TERMINOLOGY

- **AKT - Approximate Keeping Time**
 - **Use for perishables**
 - **Based on date of pack not date of receipt**

DOCUMENTS

- **AFJMAN 23-210: Joint Service Manual (JSM) for Storage and Materials Handling**
 - Approximate Storage Life
- **Joint Surveillance Inspection manual**
 - Sampling Requirements
 - Frequency of Inspection

FREQUENCY

- **Perishables -90 days**
- **Semiperishables -180 days**

EXAMPLES

Table 5-1, Storage Life (Frozen)

Apples	-- 18 Months
Fish Sticks	-- 12 Months
Pizza	-- 6 Months

EXAMPLES

Table 5-2, Chill Storage

Ground Beef	-- 1- 4 days
Buttermilk	-- 14 days
Fruit Pie (fresh)	-- 3 days

EXAMPLES

Table 5-3, Dry Storage

Apple Sauce (90 F) -- 12 Months

Biscuit Mix (40 F) -- 56 Months

Biscuit Mix (90 F) -- 8 Months

Tuna, Oil (70 F) -- 36 Months

Procedures

- 1. Compare previous
Class 9 report**
- 2. Search for products
that exceed ITDs/AKTs**
- 3. Pull Samples**

RECOMMENDATION FOR DISPOSITION

- **Government-owned food cannot be rejected**
- **Unwholesome Food: Recommend Condemnation**
- **Sound Foods Exceeding ITD's or AKT's: Extend ITD or AKT**

RECOMMENDATION FOR DISPOSITION

- **Further Inspection/Lab Testing**
 - **Used when wholesomeness is in question**
 - **Place on MEDICAL HOLD**

DOCUMENTATION

AF Form 3141

- a. Item Description and Stock #**
- b. Amount on Hand**
- c. Amt on Hand - previous report**
- d. AKT/ITD or Use-by-Date**
- e. Date Received**
- f. Recommended Extension Date**
- g. Remarks/Recommendations**

COVER LETTER

- **See attached letter for format**
- **Detailed enough to explain the report attached to it**
- **Should be signed by PHO/NCOIC**

Prior to Shipment Inspections

- Determine if foods are suitable for the purpose intended**
- Cost effectiveness**
- Be timely and thorough**
- Keep in touch with destination
PH**
- Document**

Salvage

- **Area where damaged goods are kept for resale at reduced price (up to 50%)**
 - **Must be inspected by PH**
 - **Ensure area is kept clean**
 - **Train Commissary personnel to segregate food items**

SIGN

**Damaged foods have
been examined by
medical inspectors
and are in good
condition.**

SUMMARY

Surveillance Inspections

- **Purpose**
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- **Salvage inspections**